



Catering and Food Service

FRESHNESS, VARIETY, AND GOOD NUTRITION

## About Twelve Oaks

*Beginning in 1989, Twelve Oaks has been on a path of continued evolution within the educational food service realm. Initially serving preschool age children, we have continued up through the ages and now serve programs from 18 months to 12<sup>th</sup> grade. We provide meals from one side of the DFW area to the other, and beyond. State reimbursed programs to non-reimbursable debit account school. We have the expertise to handle all types of programs. Additionally, we provide full service catering for many of our existing educational clients and well as new additions to our service sphere.*

### A few things you should know about us:

- **“Doing our part in Education”** refers to our commitment to not only provide daily foodservice to each of our educational clients but work hand-in-hand with each entity to meet whatever needs they should have relating to our service capabilities. We consider our greater mission, within the immediate daily mission, to provide education to youth in the practice of better eating.
- We take very seriously our pledge of **“Freshness, Variety, and Good Nutrition”**. We insist our purveyors attempt to provide as much local Texas product as possible. We fresh bake “in-house” as much of our menu’s grain components as possible. We use only fresh or frozen vegetables and mostly fresh fruits in our menus.
- We are committed to food safety. Our kitchen(s) are inspected daily by the Texas Department of Agriculture Meat Assurance Division and we employ a monitored HACCP (Hazard Analysis and Critical Control Points) food safety and cleanliness program. This program ensures food production and holding temperature compliance as well as a superior sanitation program.
- Our on-site member workforce, as well as those that work off-site at your educational site, have participated in both our S1 customer service and our Safe Environment Program training, as well as proper HACCP policy implementation of food safety.
- And, we understand our charge and the faith our clients put in us to provide what we have promised on a daily basis, and that, regardless of situations, failure to “deliver” is not an option. Diners, be they students, staff, faculty, or catering clients, must be eating when and where promised.

## **NSLP “Trio” Lunch Program**



For schools that wish to provide a lunch-only NLSP program, we offer a three (3) entrée version of our “Duet” lunch program, “Trio”. In this version of the lunch program, one of the entrée selections is always a non-meat option.

### **Program Advantages**

- The inclusion of additional entrees choices helps bolster the participation in the program

**Thanks for getting to know us and please check out our programs and menu pages to learn more about our company.**